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Quick  
&  
Easy

DESSERTS

julie's  
EATS & TREATS



Hi! I'm Julie and I'm so happy to have you here! This Ebook is packed full of my favorite easy dessert recipes! There are cakes, pies, dessert bars, frozen treats and so much more. They are not only easy to make, but a hit with the entire family every time. The best part is they use pantry staples that are easy to find with minimal steps. Treat your family to an easy dessert with one of my favorite recipes that are approved by my family. Make sure to visit Julie's Eats & Treats for more easy and delicious recipes that will be hits with your family!

Enjoy,  
Julie



# DESSERT RECIPES







# SUGAR COOKIE CRUST FRUIT PIZZA

## INSTRUCTIONS

1. Preheat the oven to 350 degrees Fahrenheit.
2. In a large mixing bowl, cream butter and sugar with a hand mixer or stand mixer, until light and fluffy, about 2 minutes.
3. Add vanilla and egg to creamed mixture and mix for another 30 seconds or so.
4. Add salt, baking powder, and flour to creamed mixture, just until combined.
5. Press the dough into a 12-inch pizza pan, in an even layer.
6. Bake for 14-16 minutes in the preheated oven at 350 degrees Fahrenheit or until lightly browned.
7. Cool the crust completely before moving on to the next step.
8. To make the topping, beat cream cheese and butter with a hand mixer or stand mixer until smooth, about 2 minutes.
9. Add powdered sugar and vanilla extract and beat until fully combined.
10. Spread in an even layer over the cooled crust. Decorate with fruit. Refrigerate until ready to cut and serve.

## INGREDIENTS

- 1 cup unsalted butter softened
- 1 cup granulated sugar
- 1 teaspoon vanilla
- 1 large egg
- ½ teaspoon Kosher salt
- 2 teaspoons baking powder
- 2 ¾ cups all-purpose flour

### Cream Cheese Topping:

- 8 ounces cream cheese softened
- ¼ cup unsalted butter softened
- ½ teaspoon vanilla extract
- 2 cups powdered sugar

### Fruit:

- 1/2 cup diced strawberries
- 1/2 cup blueberries
- 1/2 cup blackberries
- 1/2 cup raspberries
- ¼ cup chopped kiwi about 1-2
- ½ can mandarin oranges 15 ounce can, drained





## INGREDIENTS

- 14.3 ounces Oreos crushed
- ½ cup butter melted
- ½ gallon vanilla ice cream softened
- 1 cup chocolate chips
- 12 ounces sweetened condensed milk
- ½ cup butter
- 2 cup powdered sugar
- 1 cup dry roasted peanuts

# HOMEMADE BUSTER BAR

## INSTRUCTIONS

1. In a large bowl mix together the crushed Oreos and butter. Then pat the Oreo mixture into the bottom of a greased 9×13 inch pan. Place the pan in the freezer for at least 15 minutes. Make sure to remove ice cream at this point to soften.
2. Remove the pan from the freezer and scoop the softened ice cream evenly across the crust. Then spread the ice cream over the crust.
3. Place dessert in the freezer while you prepare the fudge sauce..
4. In a saucepan combine the chocolate chips, sweetened condensed milk, butter and powdered sugar. Stir together and bring to a boil over medium high heat. Boil for 8 minutes, stirring constantly. Remove from heat and cool until completely cold (do NOT even try to pour it over the ice cream warm).
5. Once the fudge has cooled, spread over the top of the ice cream evenly.
6. Then sprinkle the peanuts over the top of the fudge sauce
7. Cover and freeze until serving.



# CARAMEL RICE KRISPIE TREATS

## INSTRUCTIONS

1. Spray a 10" x 15" inch pan with non-stick spray and set aside.

### 1st Layer

1. In a large microwave safe bowl combine  $\frac{1}{4}$  cup butter and 1 package marshmallows. Microwave for 1 minute and stir until butter and marshmallows are melted, if not completely melted microwave for 30 seconds and stir again.
2. Add 4 cups of Rice Krispies to the bowl and stir to combine.
3. Gently press into the bottom of the prepared pan.

### Caramel Layer

1. In a saucepan melt together unwrapped caramel,  $\frac{1}{4}$  cup butter and sweetened condensed milk over medium heat, stirring frequently.
2. Pour over the first layer of Rice Krispie Treats in the pan.

### 2nd Layer

1. In a large microwave safe bowl combine  $\frac{1}{4}$  cup butter and 1 package marshmallows. Microwave for 1 minute and stir until butter and marshmallows are melted, if not completely melted microwave for 30 seconds and stir again.
2. Add 4 cups of Rice Krispies to the bowl and stir to combine.
3. Gently press on top of the caramel layer.
4. Refrigerate a minimum of two hours before serving.

## INGREDIENTS

- 8 cups Rice Krispies
- $\frac{3}{4}$  cup butter divided
- 2 packages 10 ounces each miniature marshmallows
- 11 ounce package caramels unwrapped
- 14 ounce can sweetened condensed milk



# OREO POKE CAKE

## INGREDIENTS

- 1 box chocolate cake mix Plus ingredients to make cake
- 2 packages of Instant Oreo pudding (4 ounces each)
- 4 cups 2% milk
- 8 ounces Cool Whip
- 1 cup crushed Oreo Cookies

## INSTRUCTIONS

1. Make cake mix according to directions and bake in a greased 9×13 pan.
2. When cake is done, immediately poke holes over the cake using the end of a wooden spoon in about 1 in. intervals.
3. Let cake cool while you prepare pudding mixture. In a medium size bowl whisk together milk and pudding mix. Make sure to whisk out all of the lumps. Let the pudding mixture sit for about 2 minutes. You want it somewhat thickened but not set like pudding.
4. Pour pudding mixture over warm cake. Allow the cake to cool for a few minutes. Put in the fridge to set up which takes about an hour.
5. When cake is set spread Cool Whip over top and sprinkle with crushed Oreo cookies. If you don't plan on eating all the cake just sprinkle Oreos on what you will eat or they get soggy.





## STRAWBERRY RHUBARB CRISP

### INGREDIENTS

- 1 cup all-purpose flour
- $\frac{3}{4}$  cup quick oats
- 1 cup brown sugar packed
- 1 teaspoon cinnamon
- $\frac{1}{2}$  cup butter melted
- 3 cup rhubarb cut into  $\frac{1}{2}$ " pieces
- 3 cup strawberries hulled and quartered
- 1 cup granulated sugar
- 1 Tablespoon vanilla extract
- 3 Tablespoons cornstarch

### INSTRUCTIONS

1. Mix together flour, oatmeal, brown sugar and cinnamon; stir in butter. Press half of mixture into greased 2 quart casserole dish.
2. Mix rhubarb, strawberries and sugar in a large saucepan; let set for 2 minutes. Stir in cornstarch and vanilla. Cook and stir until thickened. Pour over crust; top with remaining crumb mixture.
3. Bake for 30 minutes at 350 degrees.



## EASY STRAWBERRY PIE

### INGREDIENTS

- 9 inch pie shell
- 4 c. strawberries washed and hulled
- 1 ½ c. water
- ¾ c. sugar
- 2 Tbsp cornstarch
- 3 oz package strawberry Jell-O

### INSTRUCTIONS

1. Bake pie shell according to package directions. Cool.
2. Place washed and hulled strawberries in cool pie shell.
3. Combine water, sugar and cornstarch in a saucepan. Bring to boil and cook two minutes. Add strawberry Jell-O and stir until dissolved. Slowly pour over berries.
4. Chill in refrigerator until set. Store, covered, in refrigerator until serving.



# LEMON POUND CAKE

## INGREDIENTS

### Cake

- 1 15.25 oz lemon cake mix
- 1 3.4 oz instant lemon pudding mix
- 1/2 c. vegetable oil
- 1 c. water
- 4 eggs

### Frosting

- 1 c. powdered sugar
- 1 Tbsp + 1 tsp lemon juice
- 1 tsp vegetable oil

## INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Grease and flour bundt pan.
3. Blend all ingredients for cake in a large mixing bowl and beat with electric mixer for 2 minutes. Pour into bundt pan.
4. Bake for 45-55 minutes or until tests done.
5. Cool 25 minutes then invert onto cake rack. Cool Completely.
6. In a medium size mixing bowl combine powdered sugar, vegetable oil and lemon juice. Drizzle over cake.
7. Store in airtight container.





# SALTED NUT ROLL BAR

## INGREDIENTS

- 15.25 oz yellow cake mix
- 1 egg
- $\frac{3}{4}$  c. melted butter divided
- 3 c. miniature marshmallows
- 12 oz peanut butter chips
- $\frac{1}{2}$  c. corn syrup
- 1 tsp vanilla
- 2 c. peanuts
- 2 c. Rice Krispies

## INSTRUCTIONS

1. Mix the cake mix, egg and  $\frac{1}{4}$  c. butter. Press into a greased 9×13 pan. Bake for 10-12 minutes at 350 degrees.
2. Put the marshmallows on top of the hot crust. Return to oven for 3 minutes or until puffed up.
3. Melt the peanut butter chips, corn syrup and  $\frac{1}{2}$  c. butter. Add vanilla and mix. Then add the peanuts and Rice Krispies. Mix well.
4. Pour over marshmallows. Refrigerate, but make sure to cut before they get too hard!



# BETTER THAN ANYTHING CAKE

## INGREDIENTS

- 1 German Chocolate Cake Mix + Ingredients to prepare water, vegetable oil, eggs etc
- 14 oz can sweetened condensed milk
- 16 oz jar caramel ice cream topping
- 8 oz cool whip
- Toffee bits

## INSTRUCTIONS

1. In a medium sized mixing bowl prepare cake mix as directed on box. Bake according to directions on box in a 9 x 13 inch cake pan.
2. Remove from oven and immediately poke holes in the cake with a wooden spoon. Pour sweetened condensed milk into holes until milk is absorbed. Repeat with caramel ice cream topping.
3. Place in refrigerator and let cool completely.
4. Remove from refrigerator after it is cool and spread cool whip over the cake. Sprinkle with toffee bits as desired.
5. Store in refrigerator.



# CREAM CHEESE BANANA BARS

## INGREDIENTS

### Bars

- 1/2 c. butter softened
- 2 c. sugar
- 3 eggs
- 3 medium ripe bananas
- 1 tsp vanilla
- 2 c. all-purpose flour
- 1 tsp baking soda
- Pinch of salt

### Frosting

- 1/4 c. butter softened
- 4 oz cream cheese softened
- 2 1/4 c. powdered sugar
- 1 tsp vanilla extract

## INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. In a mixing bowl, cream butter and sugar.  
Beat in eggs, bananas and vanilla.
3. Combine the flour, baking soda and salt; add to the creamed mixture and mix well.
4. Pour into greased 15 x 10 x 1 inch baking pan.
5. Bake at 350 degrees for 25 minutes or until bars test done. Cool.
6. For the frosting cream butter and cream cheese in a mixing bowl. Gradually add confectioners' sugar and vanilla. Beat well. If you want it thicker add a littler more confectioners' sugar. Spread over bars.





## SHORTBREAD CRUST ALMOND BARS

### INGREDIENTS

#### Bars

- 1 c. butter softened
- 2 c. all-purpose flour
- ½ c. powdered sugar

#### Filling

- 8 oz cream cheese softened
- 2 eggs
- ½ c. white sugar
- 1 tsp almond extract

#### Frosting

- ¼ c. butter softened
- 1 ½ Tbsp milk
- 1 ½ c. powdered sugar
- ½ tsp almond extract

### INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. In a large mixing bowl beat together butter, flour and powdered sugar until smooth and creamy using a hand mixing or stand mixer.
3. Press into a greased 9 x 13 inch pan. Bake for 15 minutes at 350 degrees F.
4. While crust is baking mix together cream cheese, eggs, sugar and almond extract in a mixing bowl until smooth. Pour over crust after it is done baking for 15 minutes.
5. Place pan back in oven and bake for an additional 15 minutes. After bars are done baking remove from oven and cool completely.
6. In a mixing bowl combine all ingredients for frosting and beat until smooth. Spread over bars after they have cooled. Store in airtight container.



# STRAWBERRY PRETZEL JELLO SALAD

## INGREDIENTS

### Strawberry Layer

- 6 oz strawberry Jell-O package
- 16 oz fresh strawberries sliced
- 2 c. boiling water

### Pretzel Crust

- 2 1/2 c. pretzels crushed
- 1/4 c. sugar
- 1/2 c. butter melted

### Cream Cheese Layer

- 8 oz cream cheese softened
- 8 oz Cool Whip
- 3/4 c. sugar

## INSTRUCTIONS

1. Combine Jell-O with boiling water in mixing bowl. Whisk until Jell-O is dissolved. Let cool until soft set.
2. Preheat oven to 350 degrees F.
3. Next prepare the pretzel crust by mixing together crushed pretzels, melted butter, and sugar in a mixing bowl until combined. Press into a 9" x 13" pan.
4. Bake crust in preheated oven for 10 minutes. Let cool.
5. In a mixing bowl beat cream cheese with sugar until smooth. Fold in Cool Whip. Spread over cooled pretzel crust. Make sure to get it all the way over to the edge to prevent the strawberry layer from running into the other layers. Refrigerate 30 minutes.
6. Place sliced strawberries on top of cream cheese layer. SLOWLY pour Jell-O mixture over strawberries. Refrigerate until set.
7. Store leftovers in refrigerator.



# GOOEY SCOTCHEROOS

## INGREDIENTS

- 1 c. white sugar
- 1 ¼ c. light corn syrup
- 1 c. creamy peanut butter
- 2 tsp vanilla
- 6 c. Rice Krispies
- 1 c. butterscotch chips
- 1 c. semi-sweet chocolate chips

## INSTRUCTIONS

1. Coat a 13 x 9-inch baking pan with cooking spray.
2. Combine sugar and corn syrup in large saucepan. Cook over medium-low heat, stirring frequently, until melted. Do not bring to a boil. Add peanut butter and vanilla. Stir until smooth. Remove from heat.
3. Put cereal in a large mixing bowl. Add peanut butter mixture; stir until thoroughly coated. Press onto bottom of prepared baking pan.
4. Microwave butterscotch morsels and semi-sweet chocolate chips in large, uncovered, microwave-safe bowl for 1 minute; stir. Morsels may retain some of their original shape. If necessary, microwave at additional 10- to 15-second intervals, stirring just until smooth. Spread over cereal mixture.
5. Refrigerate for 15 to 20 minutes or until topping is firm. Cut into bars.





## INGREDIENTS

- 12 Tbsp butter sliced into thin slabs
- 2 bags mini marshmallows divided, (10 oz bags)
- 1 tsp pure vanilla extract
- 8 ½ c. Rice Krispies

# THE BEST RICE KRISPIE TREATS

## INSTRUCTIONS

1. Spray a 9" x 13" pan with non-stick spray or line with heavy duty aluminum foil greased with non-stick spray. If using foil let it drape over the sides of the pan for easy removal of bars.
2. Remove two cups of marshmallows and set aside.
3. Place the butter slabs and remaining marshmallows in a large microwave safe container. Microwave for 2 minutes. Remove and stir until butter and marshmallows are melted and combined. Add vanilla and stir until combined.
4. Quickly mix in cereal and stir until it is combined. Add reserved marshmallows and stir until they are softened and partially melted. You do not want them to completely melt as the provides those delicious pockets of marshmallow goo.
5. Press mixture into prepared pan. You can butter your fingers to help press them into the pan with less mixture sticking with to them or use the butter wrapper to push the mixture into the pan. Damp fingers also work to help press the mixture into the pan without getting it stuck to your fingers.
6. Let cool at room temperature for at least a hour.
7. If you used foil you can lift the treats onto cutting board and cut into pieces.
8. Otherwise cut them in the pan.



# PEACH DUMP CAKE

## INSTRUCTIONS

- Preheat oven to 350 degrees.
- Pour peach pie filling into bottom of greased 9×13 inch baking dish or 2 1/2 quart casserole dish. Sprinkle cinnamon over the top of pie filling. Pour dry cake mix over filling.
- Place slabs of butter, evenly spread out, on top of cake mix.
- Bake at 350 degrees for 50-60 minutes.

## INGREDIENTS

- 1 box yellow cake mix 15.25 oz
- 2 cans peach pie filling 21 oz each\*\*
- 1 Tbsp ground cinnamon
- 3/4 c. butter cut into thin slabs



# EASY APPLE CRISP

## INSTRUCTIONS

1. Put sliced apples on bottom of 9×13 in pan.
2. Sprinkle sugar and cinnamon over the top of the apples. Apply a liberal amount of cinnamon. This is one of the best parts!
3. Mix butter, brown sugar, flour, oatmeal and baking powder. Pat down on top of apples and sugar.
4. Bake at 350 degrees for 40-45 minutes

## INGREDIENTS

- 8 c. apples peeled and thinly sliced
- 1 c. sugar
- 1-2 Tbsp Cinnamon
- 1 c. butter melted
- 1 c. brown sugar
- 1 c. flour
- 1 c. oatmeal
- 1 tsp baking powder



## INGREDIENTS

### Crust

- 14.3 oz Oreo's
- ½ c. unsalted butter melted

### Layers

- 8 oz cream cheese softened
- 1 c. granulated sugar
- 16 oz Cool Whip thawed, divided
- 3.4 oz instant chocolate pudding
- 3.4 oz instant vanilla pudding
- 3 c. milk

### Topping

- 1 c. mini chocolate chips

## NO BAKE

# CHOCOLATE LASAGNA

## INSTRUCTIONS

### Crust

1. Crush Oreo cookies in food processor or place in a zip top bag and crush them into fine crumbs with a rolling pin.
2. Add crushed Oreos to a large bowl and mix in melted butter.
3. Press into a greased 9×13" glass dish. Place in refrigerator to chill while preparing next layer.

### First Layer

1. In a medium size bowl cream together softened cream cheese and sugar until smooth.
2. Fold in 8 oz of Cool Whip until combined.
3. Spread over Oreo crust and place in refrigerator to chill while preparing next layer.

### Second Layer

1. In a large bowl, combine chocolate and vanilla pudding mix. Whisk in milk until thick. Spread over cream cheese layer.
2. Place in refrigerator to chill at least 15 minutes or until pudding is set.

### Third Layer

1. When pudding layer is set spread remaining 8 oz cool whip over pudding layer.
2. Sprinkle with chocolate chips.
3. Place in refrigerator until ready to serve at least 4 hours.
4. Store leftovers in refrigerator.



# CARAMEL APPLE DUMP CAKE

## INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Pour apple pie filling into bottom of greased 8×11 casserole pan or 2 1/2 quart casserole dish. Sprinkle cinnamon over the top of pie filling. Top with caramel ice cream topping. Pour dry cake mix over filling.
3. Pour butter on top of cake mix.
4. Bake at 350 degrees for 50-60 minutes.

## INGREDIENTS

- 15.25 oz box yellow cake mix
- 2 cans apple pie filling 21 oz each
- 1 Tbsp ground cinnamon
- 1 c. butter melted
- 1/4 c. caramel ice cream topping





## CLASSIC FLAVORS

# PEANUT BUTTER & JELLY BARS

## INGREDIENTS

- 1 c. butter at room temperature
- 1 1/2 c. sugar
- 1 tsp vanilla
- 2 large eggs at room temperature
- 2 c. creamy peanut butter
- 3 c. all-purpose flour
- 1 tsp baking powder
- 1 1/2 c. jam of your choosing
- 2/3 C salted peanuts coarsely chopped, optional
- Confectioners' sugar for dusting

## INSTRUCTIONS

1. Preheat oven to 350 degrees. Grease 13x9 inch baking pan.
2. Cream together butter and sugar until light and fluffy, about 2 minutes. Add eggs, vanilla and peanut butter. Mix until combined.
3. Add flour and baking powder. Mix until well combined.
4. Spread 2/3 of the batter mixture onto the bottom of the pan. Spread jam over the batter and sprinkle with chopped peanuts. Leave about 1/2 inch around the sides without jam. Drop the remaining dough over the jam, in about teaspoon size drops.
5. Bake for about 25-30 minutes until the edges start to brown. Remove from oven.



# UPSIDE DOWN STRAWBERRY CAKE

## INGREDIENTS

- 2 c. fresh strawberries
- 2 boxes strawberry Jell-O 3 oz each
- 3 c. miniature marshmallows
- 15.25 oz. strawberry cake mix + ingredients to prepare cake mix
- Cool Whip or Homemade Whipped Cream

## INSTRUCTIONS

1. Take your two cups of strawberries and crush them with a fork. Pour into a greased 9x13 in cake pan. Sprinkle strawberry Jell-O over the top of the strawberries. Then sprinkle the marshmallows over the Jell-O.
2. Prepare cake mix according to package directions. Pour over the marshmallows.
3. Bake at 350 degrees for 40-50 minutes or until cake tests done. Let sit for about 15 minutes and then run a knife around the outside of the cake. Flip onto a serving tray. Refrigerate.
4. Serve with Cool Whip. Store leftovers in refrigerator.



## PIZZA BARS

### INSTRUCTIONS

1. Cream together the butter and brown sugar.
2. Mix in flour, baking soda, salt and oatmeal.
3. Press into a 10×15 inch greased pan.
4. Bake at 350 degrees for 15 minutes or until browned around edges.
5. Spread caramel sauce on bars while still warm.
6. Sprinkle with chocolate chips and M&Ms.  
Drizzle with melted almond bark.

### INGREDIENTS

- 1 c. butter softened
- 1 c. brown sugar packed
- 1 1/2 c. all-purpose flour
- 1/2 tsp. baking soda
- 1 tsp. salt
- 1 1/2 c. oatmeal
- 11.5 oz bag mini chocolate chips
- 10 oz bag mini M&M's
- 12.25 oz caramel sauce
- 2 oz chocolate or white almond bark melted



# MONSTER COOKIE BARS

## INGREDIENTS

- 1/2 c. butter softened
- 3 eggs beaten
- 1 c. white sugar
- 1 tsp vanilla
- 1 tsp corn syrup
- 2 tsp baking soda
- 1 c. brown sugar
- 1 1/2 c. peanut butter
- 4 1/2 c. quick oatmeal
- 6 oz. chocolate chips
- 6 oz M&M's

## INSTRUCTIONS

1. Mix butter and sugars together.
2. Add eggs, vanilla, corn syrup, and baking soda. Stir in peanut butter. Stir in oatmeal. Add chocolate chips and M&M's
3. Bake in a greased 13×18 inch pan at 350 degrees for 15 minutes for a soft, chewy bar. They will not look done, but will cook as they set.



## POKE CAKE

# STRAWBERRY JELLO

### INSTRUCTIONS

1. Prepare your cake as it calls for on the box.  
When the cake is done baking poke holes in the cake with a the handle end of a wooden spoon. Place in the fridge to chill for 3-4 hours.
2. Prepare Jell-O with 1 c. boiling water and 1/2 c. cold water. Mix together until jello mix is dissolved. Pour over the cake. This will seem like a lot of liquid but the cake will absorb it and it won't become mush.
3. Place the cake in the fridge while you prepare the vanilla pudding mixture. Mix the vanilla pudding with 2 c. milk. Let it sit until soft set. Smooth over the top of your cake. Top with the cool whip.

### INGREDIENTS

- 1 16.25 oz box white cake mix (prepare with ingredients on box)
- 1 box .3 oz strawberry jello mix sugar-free
- 1 ox box instant vanilla pudding mix sugar free
- 1 container 8 oz cool whip
- 1 1/2 c. water
- 2 c. milk





# DELICIOUS CARAMEL KNOCK YOU NAKED BARS

## INGREDIENTS

### Bars

- 2 1/4 c. all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 c. butter softened
- 3/4 c. sugar
- 3/4 c. packed brown sugar
- 1 tsp vanilla extract
- 2 eggs
- 2 c. semi-sweet chocolate chips

### Caramel Sauce

- 5 oz evaporated milk
- 1 bag 14 oz caramels
- 1/2 c. peanut butter

## INSTRUCTIONS

1. Preheat oven to 375 degrees. Grease a 9 x 13 in pan.
2. Combine flour, baking soda and salt in small bowl. Beat butter, sugar, brown sugar and vanilla in a large mixing bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually mix in flour mixture. Stir in chocolate chips.
3. Spread half of cookie dough into the prepared pan. Bake for 8-10 minutes. Remove from oven.
4. While the cookie dough is baking melt caramels and evaporated milk in a double boiler. Add peanut butter after caramels are melted. Melt thoroughly. Spread over baked cookie dough base.
5. With the remaining cookie dough, drop by spoonfuls on top of the caramel mixture.
6. Bake for 15-20 minutes or until light golden brown.



# CHOCOLATE CHIP SKILLET COOKIE

## INGREDIENTS

- 1 c. butter softened
- 1/2 c. granulated sugar
- 1 c. light brown sugar packed
- 2 large eggs
- 2 tsp vanilla extract
- 2 1/2 c. all-purpose flour
- 1 tsp cornstarch
- 1 tsp baking soda
- 1 3/4 c. semi-sweet chocolate chips
- Ice cream and chocolate syrup optional

## INSTRUCTIONS

1. Preheat oven to 325°F.
2. Lightly grease oven-safe skillet. I used a 10" cast iron skillet.
3. In a large bowl or stand mixer beat butter for 1 minute on medium speed until butter is smooth and creamy. Add granulated and brown sugar. Beat on medium high speed until light and fluffy. Beat in eggs and vanilla on high speed until completely combined, scraping sides of bowl down if needed.
4. In a separate, medium sized bowl, whisk flour, cornstarch and baking soda until combined. Slowly mix into wet ingredients until combined.
5. Add chocolate chips and stir until evenly distributed.
6. Spread cookie dough into prepared skillet. Baked for 35 minutes or until browned on the edges and light browned on top.
7. Cool cookie for 5-10 minutes and serve. You can top with vanilla ice cream and chocolate syrup if desired.



# PEANUT BUTTER CEREAL BARS

## INSTRUCTIONS

1. In a medium sized saucepan bring the corn syrup and sugar to a boil, stirring frequently. Remove from heat. Stir in peanut butter and vanilla. Pour syrup mixture over the cereal mixture in the large mixing bowl. Toss to coat evenly.
2. Spread in a greased 15" x 10" x 1" pan.

## INGREDIENTS

- 4 c. Cheerios
- 4 c. Crisp Rice Cereal
- 2 c. Dry Roasted Peanuts
- 2 c. M&M's
- 2 c. light corn syrup
- 1 3/4 c. sugar
- 2 1/2 c. Jif® Creamy Peanut Butter
- 1 3/4 tsp vanilla



# FROSTED CHOCOLATE CAKE

## INGREDIENTS

### Cake

- 1 2/3 c. all-purpose flour
- 1 1/2 c. white sugar
- 2/3 c. unsweetened cocoa powder
- 1 1/2 tsp baking soda
- 1 tsp salt
- 1 tsp vanilla
- 1/2 c. buttermilk
- 1/2 c. butter flavored shortening
- 2 eggs

### Frosting

- 1 c. white sugar
- 1/2 c. unsweetened cocoa powder
- 1/4 c. butter
- 1/4 c. milk
- dash of salt
- 1 tsp vanilla

## INSTRUCTIONS

1. Preheat oven to 350 degrees. Grease and flour 9 x 13 inch pan and set aside.
2. In a mixing bowl beat together all ingredients on low, for 30 seconds, scraping bowl as needed. Continue to beat on high speed for 3 additional minutes. Pour batter into prepared pan.
3. Bake in preheated oven for 35-40 minutes or until cake tests done (insert toothpick into center and it should be clean when pulled out).
4. Remove cake from oven and cool.
5. Meanwhile to prepare frosting, mix all frosting ingredients, except vanilla, in a medium size saucepan. Cook and stir until it comes to a rolling boil. Boil for 1 minute while stirring.
6. Remove from heat and cool.
7. Add 1 tsp vanilla. Beat with hand mixer until spreading consistency (smooth and thick). Spread over prepared cake.
8. Store in air tight container 2-3 days.



## INGREDIENTS

- 1/2 c. butter softened
- 1 c. brown sugar
- 1 c. all-purpose flour
- 1 c. quick oats
- 1 21 oz can cherry pie filling

# QUICK & EASY CHERRY CRUMBLE

## INSTRUCTIONS

1. Mix first four ingredients together.
2. Use 1/2 of mixture as a pie crust, pack firm in a pie plate.
3. Add cherries on top of crust.
4. Sprinkle other 1/2 of mix on top.
5. Bake 30 minutes or until brown on top at 350 degrees.





## OOEY, GOOEY CARAMEL OATMEAL BARS

### INGREDIENTS

- 1 c. flour
- 1 c. oatmeal
- 3/4 c. butter melted
- 1 c. brown sugar
- 1/2 tsp baking soda
- 1/4 tsp salt
- 32 caramels
- 1/3 c. half & half
- 1/2 c. chocolate chips

### INSTRUCTIONS

1. Blend the first 6 ingredients and pat firmly in a well-greased 9×13 inch pan.
2. Melt 32 caramels in 1/3 cup half & half. Pour caramel over crumb mixture and sprinkle with chocolate chips.
3. Bake for 20-25 min at 325 degrees.



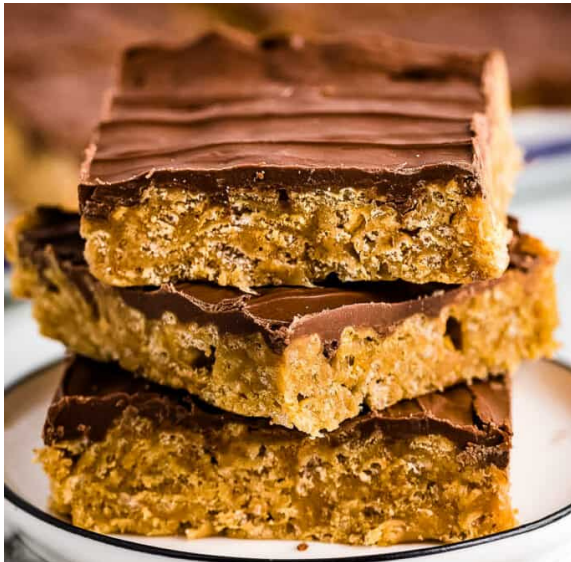
## SWEET & SALTY FRITO BARS

### INSTRUCTIONS

1. Spray a 9 x 13 inch baking pan with non-stick spray. Set aside.
2. In a medium saucepan combine sugar and white syrup. Bring to a rolling boil and boil for 1 minute. Remove from heat and add peanut butter and vanilla. Stir until peanut butter is melted and combined.
3. Pour over Frito's and mix well.
4. Pour 1/2 of Frito mixture into prepared baking pan. Sprinkle 1/2 cup mini chocolate chips over the top. Spread remaining half of Frito mixture and sprinkle with remaining half cup of mini chocolate chips.
5. Let stand until set. Cut into bars.

### INGREDIENTS

- 9.25 oz bags Fritos
- 1 cups sugar
- 1 cups light corn syrup
- 1 teaspoon vanilla
- 1 cups peanut butter
- 1 cup mini chocolate chips



## SOFT & CHEWY SPECIAL K BARS

### INGREDIENTS

- 1 c. white sugar
- 1 ¼ c. light corn syrup
- 1 c. creamy peanut butter
- 2 tsp vanilla
- 6 c. Special K Cereal
- 1 c. butterscotch chips
- 1 c. semi-sweet chocolate chips

### INSTRUCTIONS

1. Coat a 13 x 9-inch baking pan with cooking spray.
2. Combine sugar and corn syrup in a large saucepan. Cook over medium-low heat, stirring frequently, until melted. Do not bring to a boil. Add peanut butter and vanilla. Stir until smooth. Remove from heat.
3. Put cereal in a large mixing bowl. Add peanut butter mixture; stir until thoroughly coated. Press onto the bottom of the prepared baking pan.
4. Microwave butterscotch morsels and semi-sweet chocolate chips in a large, uncovered, microwave-safe bowl for 1 minute; stir. Morsels may retain some of their original shape. If necessary, microwave at additional 10- to 15-second intervals, stirring just until smooth. Spread over cereal mixture.
5. Refrigerate for 15 to 20 minutes or until the topping is firm. Cut into bars.



# CHOCOLATE CARAMEL BROWNIES

## INGREDIENTS

- 2/3 c. evaporated milk divided (5 oz)
- 12 oz package caramels
- 3/4 c. butter melted
- 15.25 oz box of German Chocolate Cake Mix
- 12 oz chocolate chips

## INSTRUCTIONS

1. Melt caramels with 1/3 c. evaporated milk over medium heat, stirring frequently. Set aside to cool.
2. Mix cake mix, 3/4 c. melted butter and 1/3 c. evaporated milk
3. Spread 1/2 of the cake mixture on the bottom of a greased 9×13 pan. Bake at 350 degrees for 6 minutes.
4. Take out of oven and pour chocolate chips and then the caramel mixture on top. drop remaining cake mix on top by the spoonful. Bake for 15-18 minutes.
5. Remove and let set before serving. Make sure they cool completely or they are a mess! Stick them in the fridge or freezer if you get impatient!



# LUCKY CHARM TREATS

## INSTRUCTIONS

1. Spray a 9" x 13" pan with non-stick spray or line with heavy duty aluminum foil greased with non-stick spray. If using foil let it drape over the sides of the pan for easy removal of bars.
2. In a large bowl measure out Lucky Charms. Take out 1/4 c. of the marshmallows from the cereal and set aside.
3. Remove two cups of mini marshmallows and set aside.
4. Place the butter slabs and remaining mini marshmallows in a large microwave safe container. Microwave for 2 minutes. Remove and stir until butter and marshmallows are melted and combined. Add vanilla and stir until combined.
5. Quickly mix cereal into the melted marshmallows and stir until it is combined. Add reserved mini marshmallows and stir until they are softened and partially melted. You do not want them to completely melt as the provides those delicious pockets of marshmallow goo.
6. Press mixture into prepared pan. You can butter your fingers to help press them into the pan with less mixture sticking with to them or use the butter wrapper to push the mixture into the pan. Damp fingers also work to help press the mixture into the pan without getting it stuck to your fingers.
7. Take the 1/4 c. reserved Lucky Charms marshmallows and press into the top of the bars. Then sprinkle with sprinkles if desired.
8. Let cool at room temperature for at least a hour.
9. If you used foil you can lift the treats onto cutting board and cut into pieces. Otherwise cut them in the pan.
10. Store in air tight container.

## INGREDIENTS

- 8 ½ c. Lucky Charms cereal 1/4 marshmallows reserved
- 8 Tbsp butter
- 10 c. mini marshmallows divided
- 1 tsp vanilla extract
- Pastel Sprinkles





# ALMOND AND CHERRY PIE BARS

## INGREDIENTS

- 1 c. butter softened
- 2 c. white sugar
- 4 eggs
- 1 tsp vanilla extract
- 1/4 tsp almond extract
- 3 c. all-purpose flour
- 1 tsp salt
- 2 cans cherry pie filling 21 oz each

### Glaze

- 1 c. powdered sugar
- 1/2 tsp vanilla extract
- 1/2 tsp almond extract
- 2 Tbsp milk

## INSTRUCTIONS

1. Preheat oven to 350°.
2. Cream butter, sugar and salt until light and fluffy in a large bowl using a hand mixer or stand mixer.
3. Add eggs, one at a time, beating well after each addition. Beat in extracts. Add salt and mix until combined. Gradually add flour while mixing.
4. Spread 3 cups dough into a greased 15x10x1-in. baking pan. Spread with pie filling.
5. Drop remaining dough by teaspoonfuls over filling. Bake 45-60 minutes or until golden brown.
6. Cool completely in pan.
7. In a small bowl, mix confectioners' sugar, extracts and enough milk to reach desired consistency; drizzle over top.



# FUDGY CHOCOLATE CHERRY BARS

## INGREDIENTS

### Brownies

- 15.25 oz pkg Devils Food cake mix
- 21 oz can cherry pie fruit filling
- 1 tsp almond extract
- 2 eggs beaten

### Frosting

- 2 c. sugar
- 8 Tbsp butter
- 1/2 c. milk
- 1 1/4 c. chocolate chips

## INSTRUCTIONS

1. Grease and flour a 15" x 10" jelly roll pan. Set aside.
2. In a large mixing bowl mix cake mix, cherry pie filling, almond extract and eggs together and completely combined. Pour into prepared pan.
3. Bake at 350 degrees for 20-30 minutes or until a toothpick inserted into middle of brownies comes out clean.
4. As soon as you take the bars out of the oven prepare icing. In a saucepan boil sugar, butter and milk for 1 minute then add chocolate chips. Stir until chips are melted. Spread on warm bars.
5. Let bars cool completely and icing harden before cutting.